

Health Certificate No. _____
Valid only if the USDA Veterinary
Seal Appears Over the Certificate No.

Health certificate

For technical gelatine not intended for human consumption to be used by the photographic industry, intended for dispatch to the European Community

Note for the importer: This certificate is only for veterinary purposes and has to accompany the consignment until it reaches the photographic factory of destination from the border inspection post.

1. Consignor (name and address in full)	<p align="center">VETERINARY CERTIFICATE For technical gelatine not intended for human consumption to be used by the photographic industry, intended for dispatch to the European Community</p> <p>Reference number⁽¹⁾ ORIGINAL</p>	
2. Consignee (name and address in full)	3. Origin of the photographic gelatine 3.1. Country : Japan or USA ⁽²⁾ 3.2. Code of territory :	
5. Intended destination of the photographic gelatine 5.1. EU Member State : France or the Netherlands or the United Kingdom ⁽²⁾ 5.2. Name and address of the photographic factory of destination :	4. Competent Authority 4.1. Responsible Ministry : 4.2. Certifying department :	
7. Means of transport and consignment identification 7.1. (Lorry, Rail-wagon, Ship, or Aircraft) ⁽²⁾ 7.2. Number of seal (if applicable) : 7.3. Registration number(s), ship name or flight number :	6. Place of loading for exportation 7.4. Nature of packaging : 7.5. Number of packages : 7.6. Net weight : 7.7. Lot/batch production reference number :	
8. Identification of the photographic gelatine 8.1. Nature of the photographic gelatine: 8.2. Photographic gelatine of: (animal species) 8.3. Address and approval number of the approved establishment of origin:		

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9. Health attestation

I, the undersigned official, declare that I have read and understood Regulation (EC) No 1774/2002 ⁽³⁾ and certify that the photographic gelatine described above:

- 9.1. consists exclusively of photographic gelatine for photographic uses and is not intended for any other purpose;
- 9.2. has been prepared and stored in a plant approved, validated and supervised by the competent authority in accordance with Article 18 of Regulation (EC) No 1774/2002, which do not produce gelatine for food, feed or other technical uses intended for dispatch to the European Community;
- 9.3. has been prepared with Category 3 animal by-products and/or bovine vertebral column classified as Category 1 material;
- 9.4.
 - (a) has been wrapped, packaged, stored and transported under satisfactory hygiene conditions.
 - (b) has been produced by a process ensuring that the raw material is treated by Method 1⁽⁴⁾ of Annex V of Regulation (EC) No 1774/2002 or subjected to a treatment with acid or alkali for at least two days, washing with water and –
 - (i) following an acid treatment, treating with an alkaline solution for at least 20 days; or
 - (ii) following an acid treatment, treating with an acid solution for 10-12 hours.

The pH was adjusted and the material purified by means of filtration and sterilised at 138-140 °C for 4 seconds.
- 9.5. has been wrapped and packaged in wrappings and packages carrying the words “PHOTOGRAPHIC GELATINE FOR THE PHOTOGRAPHIC INDUSTRY ONLY”

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Official stamp and signature

Done at on
(place) (date)

(stamp) ⁽⁵⁾

.....
(Signature of the official veterinarian/official of the competent authority) ⁽⁵⁾

.....
(name, qualifications and title, in capital letters)

Notes

- (1) Issued by the competent authority.
- (2) Delete as appropriate.
- (3) OJ L 273, 10.10.2002, p. 1.
- (4) Method 1 is as follows -
“Reduction
1. If the particle size of the animal by-products to be processed is more than 50 millimetres, the animal by-products must be reduced in size using appropriate equipment, set so that the particle size after reduction is no greater than 50 millimetres. The effectiveness of the equipment must be checked daily and its condition recorded. If checks disclose the existence of particles larger than 50 millimetres, the process must be stopped and repairs made before the process is resumed.
Time, temperature and pressure
2. After reduction the animal by-products must be heated to a core temperature of more than 133°C for at least 20 minutes without interruption at a pressure (absolute) of at least 3 bars produced by saturated steam; the heat treatment may be applied as the sole process or as a pre- or post-process sterilisation phase.
3. The processing may be carried out in batch or continuous systems.”
- (5) The signature and the stamp must be in a different colour to that of the printing.